

## **STARTER**

Smoked sea bream, dashi jelly, pickled cucumber and shimeji, horseradish crème fraîche

Crisp hen egg, aged Parmesan foam, San Daniele prosciutto

Artichoke and ratte potato salad, mimosa, truffle dressing, smoked duck

La Latteria's burratina, beetroot tartare, shiso

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## **MAIN COURSE**

Roast duck breast, celeriac, quince, Alsace bacon, "Grand Veneur" sauce

Glaze Cumbrian pork belly, choucroute, boudin noir, caramelised apple

Day-boat Cornish cod, crab, leek, rouille sauce, light bisque

Roast cauliflower and mushrooms, mustard leaf pesto, crisp olives

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## **DESSERTS & CHEESE**

Aged British and French cheeses from La Fromagerie (6 supplement)

Manjari moëlleux, cardamom ice cream and caramel cloud

Soufflé 'marrons glacé', pear and honey sorbet

Exotic fruit ravioli

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Three courses 39

Two courses 35

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## **SIX COURSE TASTING MENU 80**

Smoked sea bream

Day-boat Cornish cod

Glaze Cumbrian pork belly

Roast venison saddle

or

Steamed turbot

Kalamansi mousse

Soufflé 'marrons glacé'

Matching wine flight 55

Matching fine wine flight 80